2026

NEW YEARS MENU VILLA LÅNGBERS

AMUSE-BOUCHE

Crisp tartlet filled with Hansjö cheese cream,
topped with Kalix vendace roe and browned butter.

STARTER I

Raw-marinated Arctic char with Liura soy sauce from Sälen,
crispy cucumber and Swedish jalapeño.

STARTER II

Wild mushrooms from the forests of Dalarna with roasted chicken
emulsion, crushed peanuts and pickled onion on butter-toasted brioche.

MAIN COURSE

Butter-fried Swedish potato dumpling made with organic potatoes
from Leksand, filled with red deer rillette. Served with glazed red deer,
a selection of cabbage preparations, roasted Jerusalem artichoke and
grilled cabbage broth.

DESSERT

White chocolate mousse infused with rooibos tea, cloudberries simmered
in caramel, sea buckthorn granita and candied almonds.

LATE-NIGHT SNACK

VILLA
LÅNGBERS